Carroll Electric exists to serve our members with safe, reliable, and affordable electricity.

SIMPLIFIED BILLING AVAILABLE

For members who have multiple meters and would like to combine their bills into one invoice, there is a solution available. Carroll Electric's billing system has a feature called "Invoice Billing." Members can have the charges for all of their meters consolidated into one invoice.

Advantages:

- There is no limit to the number of meters that can be assembled into one invoice.
- One bill provides a grand total of all meters.
- Line items from each meter are summarized allowing members to view individual meter data.
- Reduces paper from receiving multiple bills.

Here is the criteria for enrolling in invoice billing:

- The invoice will be mailed to one address only.
- The meters must have the same due date.
- The total due must be paid in one cumulative payment in the exact amount owed. Partial payments on invoice billing cannot be accepted.
- Delayed payment agreements are unavailable when accounts are on invoice billing.

If combining multiple bills into one simple invoice sounds attractive, call and speak with our courteous representatives at 1-800-432-9720. It is a privilege to offer this additional benefit of membership in Carroll Electric Cooperative.







Purchasing electronic gifts this holiday season? Remember to purchase ENERGY STAR®-certified electronics and give the gift of energy efficiency. Visit energystar.gov/productfinder for a full list of efficient products.

LOOK OUT FOR SCAMS

Don't let a scammer ruin your holiday season. Unfortunately, in today's world, scams are prevalent. Scammers may threaten you with everything from legal action to turning off power to your home.

Utility scams often involve an individual posing as an employee of your electric cooperative. The scammer may use threatening language in order to frighten you into paying a so-called "unpaid bill" using a credit card, bank account or pre-paid money card purchased through a local retail store. Don't fall victim to these types of scams. Understand the threats posed and your best course of action:

- If someone calls demanding you pay your electric bill immediately, gather as much information as you can from that individual, hang-up the phone and contact the local authorities. Scammers often use threats and urgency to pressure you into giving them your bank account number or loading a pre-paid card. Carroll Electric will never ask you to offer up personal finance information over the phone. If you have any doubts about your utility bill, contact our customer service center at 800-432-9720.
- If someone comes to your home claiming to be an employee of Carroll Electric and you
 are unsure of their intent, ask for their company identification, get their name and call us
 to verify they are, in fact, an employee. Do not let the individual into your home. If the
 Cooperative confirms they are not an employee, immediately call local authorities.



Carroll Electric wants to make sure you avoid any and all types of scams that could put you or your financial information in jeopardy. If you have any questions or would like more information about how you can protect yourself from scammers, call us, or visit our website, carrollecc.com.

NGREDIENTS

- 2 ½ cups flour
- · 2 tablespoons sugar
- 1 ½ teaspoons fine salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- · 2 large eggs, separated
- 2 cups buttermilk
- ½ cup whole milk
- 10 tablespoons unsalted butter, melted and cooled
- Canola or unrefined peanut oil for frying



BUTTERMILK PANCAKES

Make your Christmas breakfast special with these made-from-scratch delicious pancakes.

- Whisk the flour, sugar, salt, baking powder, and baking soda together in a large bowl. In a separate smaller bowl, whisk the egg yolks, buttermilk, and milk. Add the melted, cooled butter and whisk until well combined.
- Pour the yolk and milk mixture into the flour mixture and stir with a wooden spoon until barely combined. Add the egg whites and stir just until a thick batter is formed. Set aside for 5 minutes.
- Heat a large skillet over medium-high heat. When hot, film with ½ teaspoon of oil. After about 30 seconds, when the oil shimmers but is not smoking, lower the heat to medium-low and use a soup spoon to drop batter in heaping spoonfuls.
- The batter will spread into a pancake about 3 inches wide. Cook for about 2 ½ minutes. (If the pancake scorches or the oil smokes, lower the heat.) When the bubbles that form on the edges of the pancakes look dry and airy, use a thin spatula to gently lift one side and peek underneath. If the pancake is golden brown, flip and cook on the other side for 2 to 2 ½ minutes, or until the bottom of the pancake is golden brown.
- Remove from the skillet and place on a warm baking sheet in a 225° F oven to stay warm until served. Wipe any stray crumbs or scraps out of the skillet with a paper towel, add a little more oil, and continue to cook the remaining batter.

Makes 18-20 pancakes. Serve with warm syrup.



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